

Welcome to Wild Shropshire

The vision for the restaurant has always been focused on providing exciting modern British cuisine whilst at the same time becoming as sustainable and environmentally aware as possible.

The Spring of 2023 saw the realisation of two elements that would make the vision a reality – the creation of Wild Shropshire Farm, where produce is farmed organically and picked daily for use in the restaurant, and the development laboratory where produce can be further preserved, distilled, dehydrated and processed to create flavours that enhance James' seasonal menus & provide ingredients for in house made beverages.

Our aim now is to move towards a zero waste business across all three elements.

To discover more about life at Wild Shropshire and to read our sustainability report, scan the QR code below.

James Sherwin
Owner & Chef



Our Drinks Menu

The ethos of our drinks offering is to give every guest a unique & engaging experience where they get to try new flavours whether they are a seasoned expert on the matter or just dipping their feet into the exciting world of beverages.

We also like to offer a selection of classic wines & drinks that are more familiar – but are still from producers who care about the land they tend and the integrity of the products that they produce.

We offer a selection of unique beverage packages for you to choose from if you want to put your whole experience in our hands. We also offer all of our wines, both still and sparkling by the glass so you can curate your own journey.

We regularly source rare wines & single bottles to use across our pairings that make every visit a unique experience.

All our beverages are selected by our experienced Sommelier team. Joe, Jo & Amelia are always available to help you out if you need any guidance or a recommendation of something delicious to try.

All the best,

Jo Turner
Restaurant Manager

Joe Stark
Beverage Director

Harry Ballmann
Sommelier

Amelia DuBose
Sustainability Manager

Poppy Sherwin
Front of House

Niamh Neary
Front of House

Geoff Turner
Head Horticulturist

Drink Flights

At Wild Shropshire, we offer a variety of drinks flights that are paired with dishes throughout the course of the evening. We take great care in sourcing exceptional beverages that further enhance your experience with us.

Our wine flights are 125ml serving per glass and 75ml for the dessert wine serving.

Lunch pairings consists of 4 drinks / Dinner pairings consists of 5 drinks.

The mixed flight will vary depending on what beverages are on it that week.

Wild Wine Flight

Our wine flight highlights organic & biodynamic wines from small producers. The wines are chosen to complement our menu but they are also interesting examples of little-known grape varieties and/or winemaking regions.

Lunch - £49 / Dinner - £59

Classic Wine Flight

Our classic flight again focuses on growers who respect the planet & care for the environment. These are excellent examples of type, selected from our personal cellars, and showcase classic styles of winemaking.

Lunch - £78 / Dinner - £89

Select Wine Flight

Our select flight showcases some of the best wines available in the world today. These Vignerons are at the pinnacle of their craft & we can promise you that you'll be drinking as well as any one in the world this evening.

Lunch - £119 / Dinner - £149

Mixed Flight

A selection of alcoholic drinks from around the world selected to match the dishes & to showcase unique flavours & styles that you may not have tried before. It may contain sake, cocktails, beers & ciders, as well as everything in between.

Lunch - £49 / Dinner - £59

Soft Flight

We put the same care and attention into our non-alcoholic flight as we do our wine flight. Changing with the seasons, availability of local produce & ingredients from our farm, local foragers, and specialities from our lab make up this ever-changing flight.

Lunch - £30 / Dinner - £39

We like to keep our pairings a surprise,
but if you hate surprises scan the QR code to view today's drinks pairings.



Sparkling

All of our by-the-glass sparkling wines are served in 125ml measurements. All bottles are 750ml unless otherwise stated.

We pride ourselves on always having a great selection of sparkling wines from around the world available by the glass.

A Pel (NV), Loxarel. Penedés, Catalunya.

Cépage: Xarel-lo. **Dosage:** 6g/l

Glass £12.00. Bottle £69

Cuvée Jack Pike (2015), Breaky Bottom. Lewes, England, UK.

Cépage: Seyval Blanc. **Dosage:** 8g/l

Glass £16.00. Bottle £90

Blanc de Chardonnay (NV, Base 2020), Chavost. Vallée de la Marne, Champagne, France.

Cépage: Chardonnay. **Dosage:** 0g/l

Glass £20.00. Bottle £115

Première Cuvée Extra-Brut (NV, Base 2016), Bruno Paillard. Montagne de Reims, Champagne, France.

Cépage: Pinot Noir, Pinot Meunier, Chardonnay. **Dosage:** 6g/l

Glass £20.00. Bottle £115

Autolyse (NV, base 2008) Le Brun de Neuville. Côte de Sézanne, Champagne, France.

Cépage: Chardonnay, Pinot Noir. **Dosage:** 8g/l

Glass £22.00. Bottle £130

Cuvée Reynolds Stone (2010), Breaky Bottom. Lewes, England, UK.

Cépage: Pinot Noir, Pinot Meunier, Chardonnay. **Dosage:** 8g/l

Glass £28.00. Bottle £150

Les Hautes Mottes Extra Brut Blanc de Blancs (2016), Gonet, Parr et Pelletier, Mensil sur Oger, Champagne, France.

Cépage: Chardonnay. **Dosage:** 0g/l

Glass £35.00. Bottle £180

1086 (2010). Nyetimber. West Sussex, England.

Cépage: Chardonnay, Pinot Noir, Pinot Meunier. **Dosage:** 8g/l

Glass £42.00. Bottle £215

Sparkling Rosé

Rose (NV), Oxney. East Sussex, England

Cépage: Seyval Blanc, Pinot Noir, Pinot Meunier. **Dosage:** 0g/l

Glass £15.00. Bottle £86.00

Rosé (NV, Base 2019), Langham Wine Estate. Dorset, England

Cépage: Pinot Noir. **Dosage:** 4g/l

Glass £17.00. Bottle £89

Bistrotage B11 Rosé de Saignée (2011). Charles Dufour, & Françoise Martinot. Côte des Bar, Champagne.

Cépage: Pinot Noir. **Dosage:** 2g/l

Glass £24.00. Bottle £135



White I

*We pride ourselves on serving all of our still wines by the glass.
All of our white wines are served as 125ml measures. 175ml available on request.
All bottles are 750ml unless stated.*

Monte Velho (2022), Esporao. Alentejo, Portugal.

Cépage: Antao Vaz, Perrum, Roupiero
Stone fruits - Aromatic - Refreshing
Glass £6.50. Bottle £33

Grüner Veltliner (2022), Christina. Carnuntum, Austria.

Cépage: Grüner Veltliner
Apple - Pear - Vibrant
Glass £7.00. Bottle £35

Jardin Des Vignes (2022), Justin Boxler. Alsace, France.

Cépage: Muscat, Sylvaner, Pinot Auxerrois and Chasselas
Nectarines - Ripe - Crowdpleaser
Glass £7.50. Bottle £40

Blanc (2020), Château Béla (Egon Müller). Bela, Slovakia.

Cépage: Riesling
Green Apple - Lime - Direct
Glass £8.00. Bottle £42

Nascetta (2022), La Strette. Novello, Italy.

Cépage: Nas-Cetta
Citrus - Punchy - Vibrant
Glass £8.50. Bottle £45

Milerka Cuvée (2021), Jaroslav Osička. Moravia, Czechia.

Cépage: Müller-Thurgau, Neuburger
Melon - Flowers - Mineral
Glass £8.50. Bottle £45

Oudan (2019), Sérol. Côte Roannaise, Loire Valley, France.

Cépage: Viognier
Peach & Lime - Full - Cream
Glass £8.50. Bottle £46

Remus (2017), Domaine de la Taille Aux Loups. Montlouis sur Loire, France.

Cépage: Chenin Blanc
Orchard - Nuts - Floral
Glass £10.00. Bottle £54

Wiltinger Alte Reben (2022), Nik Weis. Mosel, Germany.

Cépage: Riesling
Peach - Mineral - Citrus
Glass £12.00. Bottle £68

Oakenshield (2018), Vdovjak. Slovakia.

Cépage: Hárslevelű
Oxidized - Honey - Vanilla
Glass £12.00. Bottle £70



White II

Bourgogne Côtes d'Auxerre (2021), Patrick Piuze. Chablis, Burgundy, France.

Cépage: Chardonnay
Creamy - Stone fruits - Flint
Glass £13.00. Bottle £76

L'Espirit de Chevalier (2020), Domaine de Chevalier. Bordeaux, France.

Cépage: Sauvignon Blanc, Semillon
Honey - Citrus - Oak
Glass £13.00. Bottle £78

Wild Bee (2021), Big Table Farm. Oregon, USA.

Cépage: Chardonnay
Balanced Oak - Balanced Acidity - Varied fruit profile
Glass £13.50. Bottle £83

Love & Pif (2020), Yann Durieux. Burgundy, France.

Cépage: Aligoté
Sharp Lemon - Crisp Apple - Struck Match
Glass £15.00 Bottle £88

Les Clous Aimé (2020), Domaine de Villaine. Côte Chalonnaise, Burgundy, France.

Cépage: Chardonnay
Elegant - White Flowers - Old Barrique
Glass £14.50. Bottle £90

Blanc (2022), Château de Pibarnon. Bandol, France.

Cépage: Bourbolenc, Sauvignon Blanc, Clairette, Ugni Blanc
Apricots - Mineral - Grapefruit
Glass £16.00

Sec (2018), Victoria Torres Pecis. Canary Islands, Spain.

Cépage: Malvasia
Herbal - Funk - Smoke
Glass £16.50. Bottle £95

Blanc (2005), Château de Fieuzal. Bordeaux, France.

Cépage: Sauvignon Blanc, Semillon
Honey - Exotic - Everlasting
Glass £18.00. Bottle £100

Chante-Alouette (2018), M. Chapoutier. Hermitage, Northern Rhône, France.

Cépage: Marsanne
Elegance - Intensity - Floral
Glass £19.50

Caillottes (2015), François Cotat. Sancerre, Loire Valley, France.

Cépage: Sauvignon Blanc
Textured - Poise - Citrus
Glass £19.50. Bottle £115

Chablis 1er Cru 'Vaulorent' (2021), Patrick Piuze. Chablis, Burgundy, France

Cépage: Chardonnay
White Stone – Fresh Apple - Linear
Glass £23

Corton Charlemagne Grand Cru (2017), Simon Bize. Burgundy, France

Cépage: Chardonnay
Terroir - Decadence - Rich
Glass £50. Bottle £275



Orange & Skin Contact

White grapes that have macerated on the skins for a period of time.

Entre Vinyes (2021), Oniric. Brisat, Spain.

Cépage: Xarel-lo

Bruised Apples - Savoury - Fresh

Glass £7.00. Bottle £36

Turi (2021), Marino. Sicily, Italy.

Cépage: Inzolia, Moscato Bianco

Apricots - Volcanos - Herbs

Glass 125ml £7.50.

Trio Sauvage (2020), Max Sein. Baden, Germany.

Cépage: Silvaner, Pinot Gris, Chardonnay

Minerals - Citrus - Grip

Glass £10.50. Bottle £64

Orange Natur (2019), Tetramythos. Greece.

Cépage: Aggripiotis

Complex - Orange zest - Dried Flowers

Glass £13.50

Mount Lebanon (2021), Sept. Lebanon.

Cépage: Merwah

Mountain Herbs - Grapefruit - Golden

Glass £15.00. Bottle £90

Pink, Rosato & Chilled Red

We pride ourselves on serving all of our still wines by the glass.

All of our pink wines are served as 125ml measures. 175ml available on request.

All bottles are 750ml unless stated.

Porquerolles (2021), Domaine de L'île. Provence, France.

Cépage: Grenache, Syrah, Mourvèdre, Tibrouren, Rolle

Pale - Fresh - Summer Fruits

Glass £6.50. Bottle £30

Rosato (2022), Manduria. Puglia, Italy.

Cépage: Primitivo

Raspberry - Wild Flowers - Juicy

Glass £7.00. Bottle £36

Mo Red (2020), Martin Obenaus. Weinviertel & Kamptal, Austria.

Cépage: Zweigelt

Cherry - Violet - Smooth

Glass £7.00. Bottle £33

Fattoria (2022), Il Corzanello. Tuscany, Italy.

Cépage: Sangiovese

Strawberry - Thyme - Minerality

Glass £7.50. Bottle £40

Solar (2022), Petr Korab. Moravia, Czechia.

Cépage: Pinot Noir, Zweigeltrebe

Fresh - Zippy - Wild

Glass £8.00. Bottle £43



Red I

*We pride ourselves on serving all of our still wines by the glass.
All of our red wines are served as 125ml measures. 175ml available on request.
All bottles are 750ml unless stated.*

Rouge (2022), CB Wines. Languedoc, France.

Cépage: Syrah
Dark fruits - Pepper - Fresh
Glass £6.00. Bottle £30

Origines (2020), Grand Français. Bordeaux, France.

Cépage: Merlot, Cabernet Sauvignon, Cabernet Franc
Dark Fruits - Cherry - Toast
Glass £7.50. Bottle £8

U Passimientto (2021), Baglio Gibellina. Sicily, Italy.

Cépage: Nero d'Avola, Frapatto
Dried Red Cherry - Wild Herbs - Layered
Glass £7.50. Bottle £40

Red (2020), Wildflower. Margaret River, Australia.

Cépage: Cabernet Sauvignon
Dark fruits - Eucalyptus - Tannins
Glass £8.00. Bottle £42

Sonhador (2018), Howard's Folly. Portalegre, Portugal.

Cépage: Syrah, Alicante Bouschet, Aragonez
Black Cherries - Concentrated - Herbaceous
Glass £8.00. Bottle £44

Il Corzanello (2021), Fattoria Corzano e Paterno. Tuscany, Italy.

Cépage: Sangiovese, Cabernet Sauvignon, Merlot
Ripe Fruit - Balanced Tannins - Crowd Pleaser
Glass £8.00. Bottle £46

Coteaux Bourguignons (2020), David Duband. Burgundy, France.

Cépage: Pinot Noir, Gamay
Crunch - Dark Fruits - Subtle Oak
Glass £8.50. Bottle £48

Dintorni (2019), Gaggiarone. Pavia, Italy.

Cépage: Croatina
Amaro - Leather - Dark Berries
Glass £9.50. Bottle £58

Le Soula (2013), Standley et Gauby. Côte Catalane, France.

Cépage: Carignan, Syrah, Grenache
Big - Fruity - Oak
Glass £11.50. Bottle £65

Rouge (2017), Domaine de Chevillard. Savoie, France.

Cépage: Mondeuse
Cherry - Mild Oak - Balance
Glass £12.50. Bottle £70

Hernandad (2019), Falasco. Mendoza, Argentina.

Cépage: Malbec, Cabernet Sauvignon, Petit Verdot, Merlot
Dark Fruits - Toast - Cedar
Glass £13.50. Bottle £75



Red II

Barbaresco - Pora (2019), Musso. Piemonte, Italy.

Cépage: Nebbiolo

Dried Fruits - Violets - Bold

Glass £14.00. Bottle £80

Nebukadnesar (2020), Babylonstoren. Paarl, South Africa.

Cépage: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec

BIG - Dark Fruits - Classic New World

Glass £14.00. Bottle £82

Le Petit Ducru (2018), Decru-Beaucaillou. Saine Julien, Bordeaux, France.

Cépage: Merlot, Cabernet Sauvignon

Blackberry - Black Cherry - Graphite

Glass £15.00. Bottle £92

Châteauneuf-du-Pape (2014), Domaine la Barroche. Southern Rhône, France.

Cépage: Grenahce, Syrah

Complex - Massive - Developed

Glass £15.00

Pigs! (2020), Big Table Farm. Oregon, USA.

Cépage: Pinot Noir

Balanced Oak - Balanced Fruit - Earth

Glass £16.00. Bottle £95

Saint Émilion Grand Cru Classé (2016), Quinault l'Enclos. Bordeaux, France.

Cépage: Merlot, Cabernet Franc, Cabernet Sauvignon

Garagiste - Ruby - Youth

Glass £16.00. Bottle £95

Le Hameau (2019), Château Durfort-Vivens 2ème. Margaux, France.

Cépage: Cabernet Sauvignon, Merlot, Cabernet Franc

Classic - Organic - Refined

Glass £16.50. Bottle £100

Volnay 1er Cru Santenots (2018), Thierry Pillot. Burgundy, France.

Cépage: Pinot Noir

Bramble - Green - Cherry Cola

Glass £20.00. Bottle £110

Clos Syrah Leone (2008), Peyre-Rose. Coteaux du Languedoc, France.

Cépage: Syrah

Energetic - Bright Red Fruit - Glamour

Glass £25.00. Bottle £135

Rouge (2008), Château Musar. Bekaa Valley, Lebanon.

Cépage: Cabernet Sauvignon, Cinsault, Carignan

Complex - Delicate - Developed

Glass £26.00

Rouge (2007), Mas de Daumas Gassac. Languedoc, France.

Cépage: Cabernet Sauvignon, Merlot, Nebbiolo, Pinot Noir, Cabernet Franc,

Merlot, Syrah, Tenant, Barbera, Dolcetto, etc, etc.

Complex - Nuanced - Mature

Glass £28.50. Bottle £150



Red III

Botanica (2021), Theo Dancer. Côte d'Or, France.

Cépage: Gamay

Naughty - Juicy - Cult

Glass £30. Bottle £165

Valbuena 5° (2017), Vega Sicilia. Ribera del Duero, Spain.

Cépage: Tinto Fino, Merlot

Ultra Complex - Classic - Timeless

Glass £47.50. Bottle £245

Seña (2021), Viña Errázuriz, Mondavi. Aconcagua Vialé, Chile.

Cépage: Cabernet Sauvignon, Caménère, Malbec, Petit Verdot

Power - Verve - Elegance

Glass £62. Bottle £275

Saké

Our saké collection is ever-growing, and can accompany your meal wonderfully. Try one for a change or discover something new. All of our sake is served in 75ml measures.

Kariho 'Namahage'. Akita, Japan.

A traditional sake brewed in the mountains, with banana characteristics & nutty malt like tones.

Glass £8.00. Bottle (300ml) £30

Suigei, Junmai Ginjo. Kochi, Japan.

A classic Junmai Ginjo with subtle savoury character & a crisp finish.

Glass £9.00

Shindo Shuzo 'Uragasanryu'. Honjozo. Yamagata, Japan.

A fresh style with clean fruit characteristic of apples and a raised acidity, with notes of floral.

Glass £9.00

Fukukomachi 'Gentle Breeze'. Junmai Ginjo. Akita, Japan

A classic Junmai Ginjo with melon, subtle floral qualities & a slightly sweet finish.

Glass £10.00

Tamanohikari 'Yuzu'. Yuzushu. Kyoto, Japan.

A shochu base, which is a rice spirit flavoured with Yuzu, the Japanese citrus fruit somewhere between a lemon and a grapefruit. Perfect with dessert.

Glass £9.00

Yamatogawa Shuzoten 'Moonlight'. Junmai Nigori. Fukushima, Japan.

Nigori are cloudy saké with some of the lees left in the bottle. This brings a creamy texture and a gentle sweetness.

Glass £10.00



Sweet

Our selection of delicious sweet wines including the world famous Chateau d'Yquem.
We pride ourselves on serving all of our still wines by the glass. All of our sweet wines are served in measures of 75ml. 125ml available on request.

Domaine des Forges (2018), Domaine des Forges Coteaux du Layon. Loire Valley, France
Cépage: Chenin Blanc
Glass £6, Bottle (500ml) £34

Late Harvest (2018), H.J. Weimer. Finger Lakes, NY, USA.
Cépage: Riesling
Glass £8.00

Ayguets Blanc (2009) Yves Cuilleron. Northern Rhône, France
Cépage: Viognier
Glass £17

Château Suduiraut (1999), Sauternes, Bordeaux, France.
Cépage: Sauvignon Blanc, Sémillon
Glass £19.50

Château d'Yquem (2020), Sauternes, Bordeaux, France.
Cépage: Sémillon, Sauvignon Blanc
Glass £59.50. Bottle (375ml) £265

Flor & Fortified

A few of our wide selection of fortified wines that work well with food.
We pride ourselves on serving all of our still wines by the glass. All of our fortified wines are served in measures of 75ml. 125ml available on request.

Equipo Navazos La Bota de Fino. Jerez, Spain
Glass £8.50

Riserva 20 Year Old. Rallo. Marsala, Sicily, Italy.
Glass £9.00

Colosia Oloroso. Hidalgo. Cádiz, Spain.
Glass £9.00

Banyuls Rimage (2021) Domaine de Valcros. Banyuls, France.
Glass £10.00

Sercial 10 Year Old. Henrique & Henrique. Madeira, Portugal.
Glass £10.00

Macvin du Jura (NV), Fumey-Chatelain. Jura, France.
Glass £11.00

Ratafia Champenois (NV) Chavost. Champagne, France.
Glass £11.00

Vintage (1985) Fonseca. Douro, Portugal.
Glass £16.00

Del Duque VORS 30 Years Old. Tio Pepe. Jerez, Spain.
Glass £16.00



Beers & Ciders

A selection of our favourite beers from around the world

Kirin Ichiban (330ml, 4.6%)
Japanese Lager
£5.00

Vedett Extra Pilsner (330ml, 5.2%)
Belgian Pilsner
£6.00

La Trappe Blonde (330ml, 6.5%)
Belgian Blonde
£7.50

Tripel Karmelait (330ml, 8.4%)
Big Belgian Tripel
£7.50

Glasshouse Brewery. Stirchley, Birmingham.
All 440ml.

Bringing Seshy Back (3.4%) - **Session Pale** (Citra/Mosaic/Idaho 7)
Borg (5.0%) - **Pale Ale** (Strata/El Dorado/ Amarillo)
Bitmap (5.2%) - **Pale** (El Dorado/Citra/Mosaic)
£6.50

Earth Ales. Oxfordshire, England.

All 330ml
Meadow Pils (4.5%)
Pillows NEIPA (6.4%)
Smoked Chamomile Saison (4.7%)
Waiting for Nettles (6.4%)
£5.00

Perennial Pale (440ml, 5.5%)
£6.50

Dandy Stout (330ml, 8.4%)
£7.00

Oldfields Cider
Medium dry cider from Tenbury Wells
£6.50



Alcohol-Free

All the drinks are made in house by our team using seasonal ingredients, fermentations & unique flavour combinations. If you wish to try one or two of these beverages during your meal but don't want to commit to the full flight, speak to one of our team and we can select a soft drink option for you.

Seasonal AF cocktail or an in-house made beverage from the soft flight

Changes daily - Please ask for more information

£8.00

Alcohol free beers & cider

Big Drop Brewery

Citra, Pine Trail or Craft Lager

330ml Bottle £4.50

Old Mout Berries & Cherries AF Cider

500ml Bottle £5.50

Soft drinks

**Tonic Water / Light Tonic Water / Sparkling Elderflower Tonic
Rosemary & Olive Tonic Water / Sicilian Lemonade / Ginger Ale / Ginger Beer
250ml Bottle £3.50**

Water

We offer tap water on your table free of charge. We strive to be attentive but not overbearing, so we will only pour your water when you arrive, and not throughout your meal. We will ensure your water carafe is topped up when needed and if you would like us to top up your glasses for you just ask.

We also have local mineral water from Wenlock Springs available if you'd prefer.

Wenlock Spring Still or Sparkling Water

750ml bottle £3.50

